

DINNER MENU

Served Daily 4:30pm to 9pm / 18% Gratuity Will be Added to Parties of 6 or More / No More Than 3 Checks Per Table / 10% Service Charge on all Carry Outs

APPETIZERS

Soup of the Day

Ask Server for Details

Homemade Chili

Topped with Cheddar & Scallions

Calamari

Lightly Fried Served with Marinara or Sweet Thai Chili Sauce

Fried Buffalo Shrimp

6 Large Panko Fried Shrimp Tossed in Buffalo Sauce. Served with Ranch or Bleu Cheese

10 Jumbo Wings

Tossed in Hot, Mild, BBQ, Mango Habanero, Sweet Thai Chili, Garlic Butter Parmesan or Old Bay, Nashville Hot and Lemon Pepper Dry Rubs. With Ranch or Bleu Cheese

Belgian White Mussels

Sautéed in White Belgian Beer, Arugula, & Butter Garlic Cream Sauce, Served with Parmesan Bread

Prime Rib Egg Rolls

Slow Cooked Prime Rib, Grilled Onion, Provolone, and American Cheese stuffed Egg Rolls, Served with Horseradish Mayo

Crab Dip

Creamy Blend of Cream Cheese, Crab Meat, & Spices, Served with Grilled Pita

Tuna Poke Bowl*

Sesame, Ginger & Soy Marinated Ahi Tuna, Served Over White Rice, Topped with Seaweed & Cucumber Salad, Crispy Wontons, Eel Sauce, and Spicy Aioli

Crispy Asian Style BBQ Sticky Ribs

6 Crispy Riblets Tossed in a Sweet & Spicy Korean BBQ

Mozzarella Sticks

6 Fried Mozzarella Sticks, Served with Marinara Sauce

Chicken Tenders

4 Chicken Tenders with Fries. Served with Your Choice of Buffalo, Ranch, Honey Mustard, BBQ, Sweet Thai Chili, or Mango Habanero Dipping Sauce

STEAMERS

Raw Bar and Steamer Items May Not Arrive with Selections From the Kitchen Due to Different Cooking Times

Cup 6	Oysters*	Market Price
Bowl 9	Raw or Steamed, Served with Cocktail Sauce, Raw Horseradish, Lemon, & Crackers	
15	Steamer Combo	38
16	1/2 LB Shrimp, 1 Crab Cluster & 6 Clams, Served with Lemon, Cocktail Sauce and Clarified Butter	
	Crab Legs	2 Clusters 38
	Served with Lemon & Clarified Butter	
20	Peel & Eat Shrimp	Half Pound 14
	Served with Lemon, Cocktail Sauce & Clarified Butter	Pound 27
	Littleneck Clams	Doz 17
17	Served with Lemon & Clarified Butter	

SALADS

18 Dressings: Homemade Ranch, Bleu Cheese, Balsamic, Honey Mustard, Caesar or Oil & Vinegar Add Mahi or Shrimp \$9 / Grilled or Fried Chicken \$7

18	Mahi Taco Salad	20
	Blackened Mahi over Fresh Romaine with Cheddar, Tomato, Roasted Red Peppers, Avocado, and a Black Bean & Corn Salsa, Served with Crispy Tortilla Strips and Chipotle Ranch	
19	Sesame Shrimp Salad	20
	Grilled Shrimp, Mandarin Oranges, Crispy Noodles, Grape Tomatoes and Red Cabbage over Chopped Romaine and Served with a Sesame Ginger Dressing	
16	Cesar Salad	Large 12
	Romaine, Garlic Croutons, Parmesan Cheese and Crispy Bacon tossed in Caesar Dressing	Small 8
15	House Salad	Large 11
	Fresh Romaine, Grape Tomatoes, Red Onion, Cucumber, Croutons and Cheddar Cheese	Small 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER ENTREES

Atlantic Salmon*

Grilled Salmon with Chili Crisp Fingerling Potatoes and Garlic green Beans, Topped with Avocado Crema and Pickled Onions

Cajun Seafood Pasta

Sauteed Shrimp, Crab Meat, Peppers, and Onions in a Parmesan Cream Sauce over Penne Noodles, Topped with Cajun Spices and Fresh Herbs.

Crab Cake Dinner

Two Pan Seared Golden Brown Crab Cakes with Lemon Dill Tartar, Served with Sesame Rice & Chef's Vegetable

Korean Fried Chicken

Crispy Fried Chicken Tossed in a Sweet and Spicy Gochujang Sauce, Topped with Scallions, Sesame Seeds, Served over Sesame Rice

Crispy Chicken Cutlet

Breaded Chicken Breast over Cajun Butter Fingerling Potatoes and Broccoli topped with a Lemon Caper Cream Sauce

Teriyaki Chicken

Crispy Chicken with Peppers, Onions, Sugar Snap Peas, and Homemade Teriyaki Sauce Over Sesame Rice, Topped with a Sunny Side Egg, Sesame Seeds, and Scallions

Fish Tacos Platter

Blackened Mahi, Shredded Lettuce, Shredded Cheddar, Black Bean Corn Salsa, Pickled Red Onions, & Honey-Lime Sour Cream with 4 Flour Tortillas

Buffalo Chicken Mac & Cheese

Creamy House made Mac & Cheese topped with Garlic Breadcrumbs, Buffalo Chicken, Bacon, Scallions and finished with a Spicy Mayo and Buffalo Sauce.

Pulled Pork Mac & Cheese

Slow Roasted NC Style Pork with House made Mac & Cheese, Topped with Fried Pickled Red Onions, Scallions and Garlic Bread Crumbs

Fish & Chips

Panko Crusted Alaskan Cod, Served with Coleslaw, Old Bay Fries & Lemon Dill Tartar Sauce

Fried Shrimp Platter

Hand Breaded Butterflied Shrimp, Served with Fries & Cole Slaw

HALF POUND ANGUS BURGER OR CHICKEN

Cooked to a Juicy Medium & Served with French Fries / Substitute With Grilled Chicken for No Extra Charge / Substitute Gluten Free Bun \$2

29

28

Mushroom Bacon Swiss*

Swiss Cheese, Sauteed Mushrooms, Bacon, Horseradish Mayo, Topped with Lettuce and Tomato

18

32

The GOAT*

Topped with Strawberry Bacon Jam, Whipped Goat Cheese & Arugula

18

24

Bacon Bleu*

Bleu Cheese Crumbles, Bacon, Fried Pickled Red Onion, Horseradish Mayo, Topped with Lettuce & Tomato

18

25

Tombstone*

BBQ Sauce, Crispy Bacon, Cheddar Cheese, Topped with Fried Onions

18

SIDES

25

Mac & Cheese / Side Ceaser / Side Garden

Ala Carte 7

Sub for Fries 2

26

Cole Slaw / Chef's Vegetable

Ala Carte 6

Sub for Fries 2

Fries

5

24

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SOFT DRINKS

\$3.50 / Free Refills

24

Coke / Diet Coke / Cherry Coke / Mr. Pibb / Hi-C Fruit Punch / Sprite / Root Beer / Sweet Tea / Unsweet Tea / Lemonade / Ginger Ale / Fanta Orange .

25

24

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